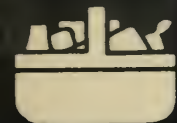


## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.





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# CONSUMER TIPS > >

## DEEP-FAT FRYING

1. Never let lard smoke.
2. Best temperature - 350-360 degrees.
3. Test for temperature with cooking thermometer,  
or
4. Drop cube of bread into fat - should brown in  
one minute for correct temperature.
5. Use straight-sided kettle, two-thirds full.
6. Wipe food dry to keep from splattering.

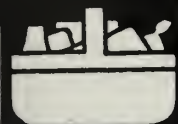
(over)

## AFTER FRYING

1. Allow fat to cool
2. Drop in two slices of raw potato.
3. Heat fat slowly until potatoes are brown.
4. Strain through two thicknesses of cheesecloth.
5. When cool, cover can tightly, place in refrigerator.

CONSUMERS' COUNSEL DIVISION  
U. S. DEPARTMENT OF AGRICULTURE  
WASHINGTON, D. C.

CT-2



# CONSUMER TIPS > >

(Information from Bureau of Home Economics, USDA)

## FACTS ABOUT LARD

1. Keep lard in covered container in cool place.
2. Never let lard get hot enough to smoke; may be irritating; gets rancid faster; gives less desirable flavor to food.
3. Lard can be re-used. After using, allow fat to cool; drop 2-3 slices raw potato into fat; heat slowly until potatoes brown; strain through two thicknesses cheesecloth into can; cover when cool; store in refrigerator.
4. Lard crossing State lines is labeled "Inspected and Passed by U. S. Department of Agriculture." (over)

5. Lard standards: Lard means fat rendered from fresh, clean, sound, fatty tissues from hogs. Rendered pork fat (lower grade cooking fat) is made from other hog fats. Both come from healthy animals.

6. Substituting lard for other fats in recipes: 1 cup lard less 2 tablespoons equals 1 cup butter in fat content. Or, if lard is called for, use 1 cup butter plus 2 extra tablespoons for each cup lard.

#### TO USE LARD IN CAKE MAKING

1) Cream lard & half the sugar; 2) add flour & milk; 3) beat other half sugar into egg until soft & fluffy; 4) quickly add sugar-egg mixture to batter; 5) mix, bake.

(from Iowa State College of Agriculture)

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